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| **Herb and Oat Scones**  Serves: 24 tastes  Source: Bread and Muffin Perfection, Hinkler Kitchen | |
| **Ingredients**  550g self-raising flour  135g quick cook oats  1 & ½ teaspoons baking powder  6 tablespoons butter  1/3 cup chopped mixed herbs, parsley, rosemary, oregano & basil  450ml Light milk (you may need a splash more if the mix is dry)  Extra milk for brushing | **Equipment**  Chopping board  Knives (sharp)  Measuring cups and spoons  Measuring scales  Mixing bowl  Knife (cutlery type)  Rolling pin  Scone cutter  Pastry brush  Baking tray with glad bake |
| **What to do:**   * Pre heat oven to 220 degrees c * In a large bowl, place flour, oats and baking powder * Add butter and rub in, using fingertips, until the mixture resembles fine breadcrumbs * Stir in herbs * Make a well in the centre of the mixture and pour in milk * Mix lightly with the cutlery knife, until all ingredients are just combined * Turn mixture out onto a lightly floured board and knead together – very gently * Using the rolling pin, gently roll dough out to a thickness of about 2cm * Using a 5cm scone cutter, cut scones, arrange them side by side on a baking tray covered with glad bake * Gently brush tops of scones with a little extra milk * Bake for 15-20 minutes or until they are risen and golden * Serve warm with butter on the side | |